



# Homestead Chicken Stew

with Brown-Butter Smashed Irish Champ

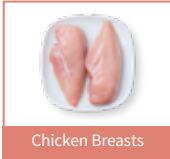
Family Friendly 30-40 Minutes



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Chicken Thighs



Chicken Breasts



Mirepoix



Green Peas



Red Potato



Vegetable Stock Powder



Cream Sauce Spice Blend



Green Onion

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

### HELLO IRISH CHAMP

*Creamy mashed potatoes are combined with green onions in this dish from the Emerald Isle!*

## Start here

Before starting, wash and dry all produce.

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

Colander, measuring spoons, potato masher, medium pot, measuring cups, large pot, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs ♦	280 g	560 g
Chicken Breasts ♦	2	4
Mirepoix	227 g	454 g
Green Peas	56 g	113 g
Red Potato	400 g	800 g
Vegetable Stock Powder	1 tbsp	2 tbsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Green Onion	2	4
Unsalted Butter*	3 ½ tbsp	7 tbsp
Milk*	3 tbsp	6 tbsp
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*



### 1 Cook potatoes

- Cut **potato** into 1-inch pieces.
- Add **potatoes**, **2 tsp salt** (use same for 4 ppl) and **enough water** to cover (by approx. 1 inch) to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-high. Simmer uncovered until fork-tender, 10-12 min.
- Drain **potatoes** in a colander.



### 4 Finish stew

- Stir **1 cup** (1 ⅓ cups) **water** and **stock powder** into the pot with **chicken** and **veggies**. Bring to a boil over high.
- Once boiling, add **peas**, then reduce heat to medium. Cover and cook, stirring occasionally, until **veggies** are tender and **chicken** is cooked through, 8-10 min.\*\* (**NOTE:** The stew will be on the thin side.)
- Season with **salt** and **pepper**, to taste.



### 2 Prep

- Meanwhile, thinly slice **green onions**.
- Pat **chicken** dry with paper towels, then cut into 1-inch pieces. Season with **salt** and **pepper**.

If you've opted to get **chicken breasts**, prepare and sear them in the same way the recipe instructs you to prepare and sear the **chicken thighs**.



### 5 Make brown butter

- Meanwhile, while **potatoes** drain in the colander, carefully wipe the medium pot (from step 1) dry, then heat over medium.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then swirl the pot until **butter** is golden-brown and stops foaming, 1-2 min. (**TIP:** Keep an eye on butter so it doesn't burn!)
- Add **green onions**, then remove the pot from heat. Stir until **green onions** soften slightly, 30 sec.



### 3 Start stew

- Heat a large pot over medium-high heat.
- When hot, add **1 ½ tbsp** (3 tbsp) **butter**, then swirl the pot until melted.
- Add **chicken**. Cook, flipping once, until golden-brown, 3-4 min.
- Add **mirepoix**. Cook, stirring occasionally, until **veggies** soften slightly, 1-2 min.
- Sprinkle **Cream Sauce Spice Blend** into the pot, then season with **salt** and **pepper**. Cook, stirring often, until **chicken** and **veggies** are coated, 30 sec.



### 6 Finish and serve

- Return **potatoes** to the pot with **brown butter** and **green onions**. Add **3 tbsp** (4 tbsp) **milk**, then roughly mash **potatoes** until slightly mashed. (**NOTE:** 'Smashed' potatoes will still have a few chunks!) Season with **salt** and **pepper**, to taste.
- Divide **mash** between bowls. Top with **chicken stew**.

Dinner Solved!



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